

Sichivej

BARBERA D'ASTI SUPERIORE DOCG



Our Barbera d'Asti Superiore DOCG Sichivej is made from the best grapes of a fifty-year-old crus. Sichivej means "old vines" in Piedmontese.

This wine is the best example of the ductility of the Barbera vine, which, with the right management of the vineyard and scrupulous winemaking, is capable of producing a fine, long-lasting wine.

The grapes are harvested by hand and gently pressed. After the first fermentation and the malolactic fermentation, the wine, still veiled, is put into small wooden barrels with a special toasting. Bottling takes place in spring, without any filtration, to preserve the concentration and body acquired.

Sichivej, Barbera d'Asti Superiore DOCG, is aged from 12 to 15 months in oak barrels.

Alcohol	14,5% vol.
Sugar	1 g/l
Total acidity	6,4 g/l
SO ₂	95 mg/l

COLOUR

Intense red colour with light garnet reflections.

BOUQUET

Mature and heady bouquet, enhanced by ageing in wood that makes it captivating and rich.

TASTE

Velvety, enveloping, warm and significant taste, but characterised by exceptional drinkability.

SERVING TEMPERATURE

Serve at a maximum temperature of 15 °C.



The best of Barbera d'Asti Superiore

A complete and decidedly rich wine that is the perfect match for an equally rich and elaborate meat-based cuisine.